



WHITE WINES

Domaine Guindon Muscadet

A light, crisp white from the Atlantic coast in west-central France. This is a fantastic wine to pair with any kind of shellfish; there's a mineral quality that matches the brininess of shrimp, oysters, and scallops wonderfully, no matter how you cook them.

½ GLASS 3.00 GLASS 4.50

Georges DuBouef Macon-Villages Chardonnay

You can taste something very interesting in here with the oak – rather than creating a heavy or buttery taste, DuBouef uses the right amount of oak to create a nutty undertone to the full, ripe fruit tastes of the grape.

½ GLASS 3.00 GLASS 4.50

Cuvaison Chardonnay

This is a very lush and aromatic Chardonnay from the Napa valley. It blends notes of white peach and tropical fruits with spicy notes; try this with a grilled chicken salad or spicy vegetable couscous.

½ GLASS 5.00 GLASS 7.50

Barnard Griffin Fumé Blanc

This is a bone-dry Sauvignon Blanc, made in the French Pouilly-Fumé style. It is one of the few grown in Washington State with this taste profile – smoky with notes of pear and white grapes. If you're tired of Sauvignon Blancs that taste like grapefruit, give this a try.

½ GLASS 3.00 GLASS 4.50

Bella Vino Chardonnay, Cabernet and Merlot from Lake County and the Central Coast. \$3.00 a glass.

Make it a Flight

(3) Tastes of your choice from this weeks wine list for \$10.00



RED WINES

Vega Real Ribera del Duero

This is 100% Tempranillo from one of Spain's most prestigious growing areas, with 3 months of oak-barrel aging to provide just a touch of vanilla and toast. The taste is round and moderately tannic, with lots of Tempranillo notes throughout the palate.

½ GLASS 3.00 GLASS 4.50

Domenico Clerico Dolcetto

This wine hails from northwestern Italy, and uses the Dolcetto grape to make a very full but smooth red. It is very ripe, with jammy fruit and a satisfying, fleshy finish.

½ GLASS 2.00 GLASS 3.00

Simi Sonoma Zinfandel

We're very fortunate to be able to offer this – Simi normally sells this only at the vineyard by mail-order, but they've released it to the general retail market this year. This is a fruit-forward Zin with a kick of black pepper spice at the finish.

½ GLASS 3.00 GLASS 4.50

Carol Shelton Monga Zin

Carol Shelton produces a number of single-vineyard Zinfandels from some of California's oldest pre-Prohibition vineyards. This wine is made from grapes planted in 1918 in the dry scrubland of the Cucamonga valley; it is very dark and fully extracted, with lots of jammy fruit to back up the spiciness.

½ GLASS 4.50 GLASS 6.50

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